

**WEST** Generate Collection

L4: Entry 4 of 59

File: JPAB

Oct 4, 1994

PUB-NO: JP406276939A  
DOCUMENT-IDENTIFIER: JP 06276939 A  
TITLE: PRODUCTION OF CONJUGATED LINOLEIC ACID AND FOOD CONTAINING THE SAME

PUBN-DATE: October 4, 1994

## INVENTOR-INFORMATION:

NAME	COUNTRY
KOIZUMI, SHOICHI	
NISHITANI, TSUGUAKI	
KAWANARI, MASAMI	
MURAKAMI, MIKAKO	
KONISHI, HIROAKI	
MURAKAMI, MOTOTAKE	

## ASSIGNEE-INFORMATION:

NAME	COUNTRY
SNOW BRAND MILK PROD CO LTD	N/A

APPL-NO: JP05096604  
APPL-DATE: March 31, 1993

US-CL-CURRENT: 426/607  
INT-CL (IPC): A23D 9/00; A23C 3/08; A23C 19/097; A23C 20/00; A23L 1/00; A23L 3/3481

## ABSTRACT:

PURPOSE: To selectively produce a conjugated linoleic acid, and to produce a food excellent in oxidation resistance, etc.

CONSTITUTION: Fats and oils are mixed and emulsified with a protein aqueous solution, and the emulsified composition is hydrogenated in the presence of a catalyst to produce fats and oils containing a conjugated linoleic acid. Further, a food mixed with the fats and the oils containing the conjugated linoleic acid in a high concentration is produced. The fats and the oils can be hydrogenated in the emulsified state of the protein aqueous solution to selectively produce the conjugated linoleic acid. A food excellent in the oxidation resistance and the browning-preventing property can be obtained by the addition of the conjugated linoleic acid.

COPYRIGHT: (C)1994,JPO